



Fianna Hills Country Club Private Party Planning Guide

Thank You for choosing Fianna Hills Country Club for your event. Please use this planning guide as a guideline to help you plan your party. We are very accommodating and will gladly work with you on any size party including brunches, luncheons, baby showers, rehearsal dinners, wedding receptions, seminars or your own special functions.

Arrangements for all dinners, meetings and parties can be made with our Special Events Coordinator's Kim Bell Please call 646-7861 to set an appointment.

Pricing is effective through December 31st 2016



Special Requirements for parties to be held at Fianna Hills Country Club

- 1.) All parties must be sponsored by a member or sponsored by Fianna hills country club as a non-member event. The sponsoring member either must verbally, or in writing agree to be responsible for all charges.
- 2.) Member is responsible for guests to be within dress code.
- 3.) Member is responsible for any damage done to the club from the result of their party.
- 4.) There will be a 95% guarantee on all functions, if not canceled within, not less than 24 hours prior to the time of the function.
- 5.) All alcoholic beverages must be purchased through Fianna Hills Country Club.
- 6.) All types of food must be purchased through Fianna Hills Country Club, with the exception of specialty cakes and any foods approved by the food and beverage manager.
- 7.) The food and beverage manager must approve any hanging decorations or moving of permanent fixtures, such as paintings and lobby furniture.
- 8.) All parties will be scheduled for (4) hours, parties lasting past 12:00 midnight will be charged a rate of \$250.00 per hour, becoming \$500.00 per hour after 1:00 A.M.
- 9.) All parties should be finalized within 1 weeks of the party date.
- 10.) There is a non refundable room charge for all banquet events, of \$275 for the Main Dining Room, \$75 for the Ladies Social Room, and \$75 for the Private Dining Room, \$75 for the Green Room.

Taxes and Gratuities

Sales tax and gratuities will be added to all food and beverage tickets.

If your organization is tax exempt, please provide us with your tax exempt certificate ahead of time, so that we can set it up before your billing.

Thank you for your support of these policies.

LUNCHEON ENTRÉE SELECTIONS

All entrees will include a tossed garden salad, choice of potato, choice of vegetable, and coffee or tea.

CHICKEN ALA FIANNA – A boneless chicken breast stuffed with fresh herbs and baked for a wonderful entrée\$12.00++

BROILED TERIYAKI CHICKEN – A boneless chicken breast lightly marinated in a delicious oriental.....\$12.00++

CASHEW CHICKEN –.....\$13.50++
Lightly breaded and simmered in a nutty sauce.

CHICKEN CREPES – Chunky chicken, vegetables and a rich sauce fill these crepes.....\$12.00++

CHICKEN PARMESAN –.....\$12.00++
Our Italian specialty, served with garlic bread.

SOUTHWEST GRILLED CHICKEN AND PASTA.....\$13.50++

SMOTHERED CHOPPED SIRLOIN – Covered with julienne onions, peppers, mushrooms and a rich brown sauce.....\$14.50++

STEAK DIANE – Tender medallions of sirloin simmered in our original Diane sauce.....\$16.00++

STIR FRY SIRLOIN TIPS – Tender sirloin tips stir fried with peppers, mushrooms, onions and pea pods, served over rice and topped with a light sauce...\$13.50++

QUICHE LORRAINE – A homemade quiche, prepared with bacon and Swiss cheese.....\$10.00++

ALA CARTE LUNCHEONS

CHEF'S SALAD.....\$10.00++

GRILLED CHICKEN SALAD.....\$10.00++

FRESH FRUIT PLATE WITH COTTAGE CHEESE.....\$10.00++

FRESH SPINACH SALAD.....\$9.50++

STUFFED TOMATO.....with chicken or tuna.....\$9.50++

With shrimp or crab.....\$10.50++

STUFFED AVOCADO.....with chicken or tuna.....\$10.50++

With shrimp or crab.....\$13.00++

LUNCHEON BUFFET

Minimum 30 People

Not Available After 3 p.m.

CHOOSE ONE (1) ENTREE SELECTIONS: ANY ADDITIONAL ENTRÉE SELECTION WILL BE AN EXTRA \$2.00 PER PERSON

Baked Chicken Ala Fianna, Fried Chicken, Beef Stroganoff, Chicken and Dressing Casserole, Sliced Round of Beef with Mushroom Sauce, Grilled Pork Chops Jonathan, Fried Shrimp

A FRESH SALAD BAR TO INCLUDE:

An array of Fresh Fruits with Strawberry Yogurt dip, Tossed Salad with assorted dressings, Specialty Salads, Fresh Relishes and Condiments

ACCOMPANIED WITH:

Choice of one potato, choice of two vegetable selections, rolls, coffee or tea, light dessert selection

\$15.00 ++

BRUNCH BUFFET

Minimum 30 People

Not Available After 3 p.m.

CHOOSE THREE MEAT SELECTIONS:

Grilled Ham, Bacon, Sausage, Chipped Beef, Boneless Fried Chicken, Roast Round of Beef

CHOOSE ONE EGG SELECTION:

Baked Quiche, Egg Soufflé, Scrambled Egg Casserole, Deviled Egg Casserole

ACCOMPANIED WITH:

Choice of Fresh Fruit tray or Baked Curried Fruit, Hash Brown Potatoes, Vegetable Medley, Cheese Grits, Buttermilk Biscuits & Gravy, Choice of Petite Cinnamon Rolls, Danishes or Fruit Muffins, Orange Juice, Tomato Juice, Coffee

\$15.00 ++

LUNCHEON DELI BUFFET

Not Available After 3 p.m.

Sliced Deli Meats (ham, beef, pastrami and turkey) Sliced Deli Cheese (cheddar, American and Swiss), Assorted Breads (rye, wheat, 9-grain and white). Potato Salad, Cole Slaw, Potato chips, Fresh Fruit Tray, Sliced Vegetables and Relish Tray, condiments and Spreads, Ice Tea or Lemonade, Assorted Cookie Tray.

\$13.00++

COOKOUT BUFFET

Not Available After 3 p.m.

Hamburgers, Hot Dogs or Hot Links, Grilled Chicken Breasts, Buns and Condiments, Lettuce, Tomato and Pickle tray Fresh Fruit, Potato Chips, Baked Beans, Cookies.

Iced Tea or Lemonade

\$14.00++

VEGETABLE SELECTIONS

Gourmet Asparagus
Steamed Broccoli Florets
Sautéed Fresh Garden Medley
Baby Squash Medley
Sautéed Green Beans
Maple Glazed Carrots
Creamed Spinach

POTATO SELECTIONS

Baked Potato
Twice Baked Potato (add \$1.50 ea.)
Garlic Mashed Potatoes
Steamed New Potatoes
Rosemary Polenta
Napa Valley Scalloped Potatoes
Wild Rice Pilaf

DINNER STARTER SELECTIONS

Shrimp Cocktail.....	\$11.00 ++
Crab and Lobster Martini.....	\$12.50++
Maryland Crab Cakes.....	\$11.00++
Smoked Salmon Rockefeller.....	\$11.00++
Pan-Seared Bacon wrapped Sea Scallops.....	\$12.50++

SPECIALTY SALADS

Original Caesar Salad.....	\$5.75++
Baby Spinach and Romaine (Enhanced with dried cherries, avocados, and pine nuts with an sun dried tomato vinaigrette).....	\$5.75++
Hearts of Palm Salad.....	\$6.75++
Tomato Mozzarella Salad.....	\$6.75++



SIT DOWN DINNER ENTRÉE OPTIONS

All dinner entrees are accompanied with a tossed garden salad, one vegetable choice, and one starch. Host will choose two entrée of their choice for all guest to choice from the entrée choices and fresh baked bread.

Steaks

8oz. Filet Mignon Béarnaise.....	\$32.00++
12oz. Sirloin Strip Steak.....	\$32.00++
12oz Roast Prime Rib.....	\$32.00++
(If choosing this entrée, it must be the only entrée selected for the entire event.)	
14oz. Rib eye Steak.....	\$32.00++

Chicken

Chicken Queen Elizabeth (Baked with ham and Swiss cheese, then finished with a Creamy mushroom sauce).....	\$25.00++
Chicken Fettuccini Alfredo (A bed of fettuccini pasta blended with a creamy Parmesan sauce, and topped with grilled chicken breast)	\$24.00++
Chicken Jack Daniels (Sautéed and de-glazed with Jack Daniels, simmered With cream mushrooms and asparagus tips.)	\$24.50++
Chicken Oscar	\$28.00++
(Topped with King Crab Meat, béarnaise and asparagus)	

Seafood

- Blackened Tilapia (Topped with a Crawfish Cream sauce).....\$24.50 ++
- Grilled Salmon Béarnaise (Fresh Atlantic salmon grilled to perfection,
and then finished with béarnaise sauce)\$24.50 ++
- Jumbo Fried Shrimp (Seven large, hand breaded shrimp).....\$24.50 ++

Combination Entrees

- Surf n Turf (A 6oz. Filet Mignon paired with a 6oz. cold water lobster tail,
Served with Maitre d' butter)\$34.50++
- Steak and Fowl (A 10oz. Rib eye Steak paired with a 6oz. Teriyaki Chicken
Breast).....\$26.50++
- Grilled Shrimp and Rosemary Chicken.....\$24.50++
(Boneless chicken marinated in garlic, shallots, rosemary and olive oil,
Paired with our marinated grilled shrimp)
- Steak and Shrimp (A 4oz Tenderloin medallion with four of our large fried
Gulf shrimp).....\$37.50 ++



SPECIALTY DESSERTS

Bananas Foster Flambé.....	\$11.00 ++
(Per person)	
Strawberries Romanoff.....	\$6.00++
Gran Marnier Crème Brulee’.....	\$6.00++
Ten Layer Chocolate Torte.....	\$6.00++



HORS'DOEUVRE TABLE SELECTIONS

CLASSIC TABLE

Deviled Eggs
Fresh Vegetable Display
Fresh Fruit Display
Medium Size Peeled Shrimp
Cheese Ball with Deli Crackers
Swedish Style Meatballs
Fried Chicken Fillets
Crab Stuffed Mushrooms
Carved Round of Beef or Virginia ham
With Rolls and Spreads

\$19.50 ++

PREMIER TABLE

Deviled Eggs
Fresh Vegetable Display
Fresh Fruit Display
Ham and Turkey Pinwheels
International Cheese Display/ Deli Crackers
Cocktail Shrimp
Swedish Style Meatballs
Fried Chicken Fillets
Crab Stuffed Mushrooms
Fried Egg Rolls
Petite Quiche
Carved Beef Tenderloin

\$25.50 ++

CHEF'S SPECIAL TABLE

Deviled Eggs Topped with Caviar
Baby Vegetable Display
Fresh Fruit Display
Smoked Seafood Display
Bacon Wrapped Sea Scallops
International Cheese Display/ Deli Crackers
Swedish Style Meatballs
Crab Stuffed Mushrooms
Skewered Teriyaki Chicken
Shrimp and Crab Puffs
Carved Round of Beef or Virginia ham
With Rolls and Spreads

\$27.00 ++

(To substitute Beef Tenderloin add \$4.00 per person)

ALTERNATE SELECTIONS

Whole Salmon Display
Crab Mousse/ Deli Crackers
Finger Sandwiches
Assorted Petite Sweets
Fried Cheese Sticks
Crab Cakes
Spinach-Artichoke Dip
Pasta Station

ICE SCULPTURES

Ice sculptures are priced individually with the average price of \$400.00 + Tax

PRIME RIB DINNER BUFFET
Minimum 30 People Required

Full Salad Bar Featuring Tossed Garden Salad and all the Accompaniments
Chef Carved Roast Prime Rib
Broiled Teriyaki Chicken
Fried Shrimp
Sautéed Green Beans
Corn o' Brien
Sautéed Garden Vegetable Medley
Wild Rice Pilaf
Au Gratin Potatoes
Fresh Baked Bread
Dessert Carousel
Iced Tea
Coffee

\$27.00 ++

Traditional Dinner Buffet
Minimum 30 People Required

Full Salad Bar Featuring Tossed Garden Salad and all the Accompaniments
Chef Carved Round of Beef
Baked Virginia ham
Roast Tom Turkey and Dressing
Candied Yams
Sautéed Green Beans
Corn O' Brien
Mashed Potatoes/ Brown Gravy
Fresh Baked Bread
Dessert Table Selections

\$25.00 ++

FIANNA BUFFET
Minimum 30 People Required

Full Salad Bar with Fresh Fruit
Chef Carved Round of Beef
Chicken Jack Daniels
Fried Shrimp
Green Beans Amandine
Steamed Fresh Garden Vegetables
Fried Mushroom Buttons
White Rice Pilaf
Au Gratin Potatoes
Fresh Baked Bread
Dessert Table Selection

\$25.00 ++

SMOKED BARBECUE BUFFET
Minimum 30 People Required

Full Salad Bar Featuring Potato Salad and Cole Slaw
Smoked Chicken or Brisket
BBQ Ribs
Oven Baked Beans
Corn Cobbett
Home Fried Potatoes
Garlic Bread
Assorted Gourmet Layer Cakes

\$23.50 ++

PRIVATE COCKTAIL BAR INFORMATION AND PRICES

A private bar may be set up for your special function, following these guidelines:

1. A minimum of 25 guests is required.
2. All liquor consumed will be charge to the member hosting the party.
3. The host will be responsible for the intoxication level of his / her guest.
4. The member may purchase Drink tickets from the club; the member therefore may distribute these tickets to his / her guest.

LIQUOR PRICES

Super Premium (Grey Goose, Patron, Glenlevit etc).....	\$6.75
Premium (Crown Royal, Chivas, Skyy, Tanguerey etc).....	\$5.75
Call (Old Charter, JWR, Dewers etc).....	\$4.75
Regular Stock.....	\$4.25
Domestic Beer.....	\$3.00
Import Beer.....	\$3.75
House Wine (per glass)	
Beringer Stone Cellars.....	\$5.00
Wine (per bottle) Beringer Stone	
Cellars.....	\$20.00
Keg Beer (204 12 oz. servings per keg).....	\$275.00
House Champagne (4.5 glasses per bottle) Wycliff.....	\$20.00

If a special wine or imported beer is preferred, please ask to see our wine list.

All prices are subject to 17 1/2% service charge plus sales tax